

Recipe 515

Ingredients

2 oz. of butter, 3 onions, 1 teaspoonful of flour, 4 tablespoonfuls of gravy, or stock No. 105, salt and pepper to taste, 1 teaspoonful of made mustard, 1 teaspoonful of vinegar, the juice of 1/2 lemon.

Method

Put the butter into a stewpan, set it on the fire, and, when browning, throw in the onions, which must be cut into small slices. Fry them brown, but do not burn them; add the flour, shake the onions in it, and give the whole another fry. Put in the gravy and seasoning, and boil it gently for 10 minutes; skim off the fat, add the mustard, vinegar, and lemon-juice; give it one boil, and pour round the steaks, or whatever dish the sauce has been prepared for.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>